

PETER ROWLAND

Melbourne Cup Carnival 2011 Car park Catering



INTRODUCTION

Peter Rowland Catering are delighted to create a fantastic Melbourne Cup Carnival experience for you.

Whether you have a car park or a spacious super site, we will ensure a day of elegance and sense of fun.

Our menus are created with the finest seasonal produce, tickling your tastebuds and indulging your palate.

Along with our delicious menus the following information details staffing, beverages and equipment required.

Please use the following information as a starting point from which the next step is to create a tailored quote.

We look forward to working with you to make your 2011 Melbourne Cup Carnival the most successful of all!

All prices in this brochures are GST inclusive

Important Dates

To assist you in the lead up to the 2011 Melbourne Cup Carnival please note the following important dates.

Due to the necessary establishment of strict time schedules and the demands placed upon all suppliers to the event, we ask that you observe the following dates for both the ordering and payment of your catering requirements.

Friday 7th October

Catering orders required

Friday 14 October

Full pre-payment required

Final guest numbers

Advise dietary requirements

Saturday 29 October

AAMI Victoria Derby

Tuesday 1 November

Emirates Melbourne Cup

Thursday 3 November

Crown Oaks

Saturday 5 November

Emirates Stakes

Friday 11 November

Final settlement of accounts

Race Times

AAMI Victoria Derby, Crown Oaks and Emirates Stakes

First Race	11.20am
Main Race	3.00pm
Last Race	5.10pm

Emirates Melbourne Cup

First Race	10.20am
Emirates Melbourne Cup	3.00pm
Last Race	5.15pm



HAMPER MENUS

Hampers

Rowland Chicken; poached chicken breast with home-made mayonnaise and parsley

Honey roasted ham, rocket, Swiss cheese and basil

Rare roast beef, spinach, smoked cheddar and tomato, chilli and red onion jam

Char grilled eggplant, roasted pumpkin, red peppers, marinated feta, & rocket pesto **v**

Smoked salmon with dill, crème fraiche and ribbons of cucumber

\$95.00 per hamper - 10 sandwich rounds (max 2 fillings per hamper)

\$120.00 per hamper - 20 ciabatta rolls (max 2 fillings per hamper)

Salad Hamper

Hanoi chicken, Vietnamese noodle salad, lime and chilli dressing **df**

\$80.00 per hamper - 12 servings

Grilled lamb fillet, sweet potato, Persian fetta, new season asparagus, mint, mustard seed dressing

gf

\$85.00 per hamper - 12 servings

Poached flaked salmon, mescaline mix, radish, caper and preserved lemon and horseradish dressing

gf, df

\$85.00 per hamper - 12 servings

Quinoa, cauliflower, Pumpkin, Green olive, Sunflower seed baby endive with a pomegranate

dressing **v, gf**

\$80.00 per hamper - 12 servings

Sweet Hamper

Chocolate, macadamia and toffee brownies , Mini strawberry melbas, Praline cheesecakes

\$110.00 hamper - 24 serves

Rocky road slice, Mini assorted macaroons in pastel colours

\$110.00 per hamper- 24 serves

New season local strawberries, chocolate soil , mascarpone cream

\$75.00 per hamper - 24 serves

Mini dixie cups of ice creams in traditional Aussie flavours - vanilla bean, passionfruit pavlova, apple crumble, and chocolate lamington

\$75.00 per hamper - 15 serves

Cheese Hamper

Tarago River shadows of blue and Maffra aged cheddar selection with dried fruits, plum paste, Crackers, lavosh and fruit loaf

Served on a cheese board and supplied with cheese knives

\$150.00 per hamper - to serve 20 guests

On the day your selection will be delivered to your site by a Peter Rowland Catering staff member, delivery is charged at \$60.00 per day.

Each hamper comes packaged in a glossy, white box with disposable utensils and cocktail serviettes.

This hamper option does not require Peter Rowland Catering staff to prepare the menu at your site.

KENTUCKY ~ \$115.00 PER PERSON

BRUNCH

Savouries to be handed around

Rowland's chicken sandwiches
Free range egg and crispy bacon sandwiches
Mini bagels with ocean trout, caper, herb and lemon cream fraiche
Mini zucchini, chive and gruyere muffin v
Rare roast beef and rocket in a mini high tin loaf

LUNCH

Something More Substantial – please select 2 salads

Served in small boxes with a fork

Thai style chicken and vermicelli noodle salad with hot mint and coriander
Tandoori lamb on an Indian spiced potato and yoghurt salad
Sliced beef fillet with salsa verde on tomato & cannellini bean salad
Brown rice, roasted sunflower seeds, roasted carrots baby spinach & goats cheese salad v

AFTERNOON TEA

Something Sweet

Mini pecan, bourbon and chocolate tarts
New York cheesecake with a crunchy biscuit base
Plump local strawberries with a dusting of snow sugar

SOAK

To Finish

Chorizo, chick pea and basil in a middle Eastern pastry boat v
Panko and coconut chicken guojons with a sweet curry mayonnaise
Wicked triple cream brie, new season strawberries, apple paste, crackers and walnut baguette v

The Kentucky menu includes the following items per person: 5 brunch items, 2 salads, 3 sweet items and 3 soak items per person.

ASCOT ~ \$130 PER PERSON

BRUNCH

Savouries to be handed around

Rowland's chicken sandwiches
Crisp jamon basket, mini quail egg and tomato relish
Green egg and spinach filo tart with gruyere and tomato relish v, nf
Antipasto- Selection of cured meats, marinated vegetables, olives and parmesan served with grissini and sliced ciabatta

LUNCH

From the BBQ served to the buffet table – please select 4 items

Aged beef fillet medallions with tarragon mustard
Roasted garlic, sea salt and oregano rubbed lamb cutlets with salsa verde
Baby snapper fillets, crisp shallot, chilli and spring onion salsa with lime wedges
Tandoori chicken thighs with a lemon and coriander yoghurt
Corn, red bean, sweet potato and coriander vegetable cakes with chipotle spiced salsa

Assorted bread basket with pots of butter and extra virgin olive oil

Salads– please select 2 items

Mediterranean salad with tomato, cucumber, olives, feta, cos lettuce, and a lemon oregano dressing
Roasted carrot, pumpkin and sweet potato salad with chives and roasted pumpkin seeds
Traditional coleslaw with finely sliced cabbage, carrot, herbs and salad onion in a creamy dressing

AFTERNOON TEA

Something Sweet – please select 3 items

White and dark chocolate dipped strawberries
Apple and cinnamon tart tartin
Coconut, macaroon yo yos with lemon mascarpone
Sticky date cake with caramel ganache

SOAK

To Finish

Mini Italian style pork and fennel seed sausage, balsamic onions, mini ciabatta roll
Mini Wagyu burgers with caramelised onions, Swiss cheese and baby cos
Tarago River shadows of blue and Maffra aged cheddar selection with dried fruits, plum paste, crackers and fruit loaf

The Ascot menu includes the following items per person: 4 brunch items, 4 BBQ items, 2 salads, 3 sweet items and 3 soak items per person

Peter Rowland Staff are required on site to execute this menu and equipment hire will be required at an additional charge

FLEMINGTON ~ \$190 PER PERSON

BRUNCH

On arrival

Soufflé omelette with asparagus, gruyere and onion jam
Honey cured bacon and red onion frittata, tomato relish

ENTREE

Seafood platter including oysters, freshly peeled prawns, crayfish medallions and smoked salmon with dill blinis, assorted sauces and segmented lemon in gauze

MAIN COURSE

From The BBQ, served to the buffet table - please select 5 items

Butterflied garlic King prawn and salmon skewers with grilled lime cheeks
White veal cutlets and grilled baby fennel with salsa verde
Cajun Spiced Blue Eye fillets with a roasted corn, capsicum and chipotle salsa
Beef fillet medallions, Swiss brown mushrooms, horseradish cream
Mini duck burger, shitake mushroom relish, spicy mustard mayonnaise, rocket, black sesame seed bun
Trio of field mushroom skewers with crumbled feta, thyme and truffled lemon oil
Served with assorted sauces and relishes
Assorted bread basket including ciabatta loaf, mini sour dough rolls, light rye and baguettes with pots of butter and extra virgin olive oil

Salads, served to the buffet table

Heirloom tomatoes, mini burrata, shaved red onion, picked basil, aged balsamic
Grilled new season asparagus, water cress, shaved parmesan, lemon dressing
Roasted vegetable salad with zucchini, eggplant, sweet potato, red onion, and red peppers with a pesto dressing

AFTERNOON TEA

Dessert - please select 3 items

Rich chocolate tart with candied orange zest
Cookies and cream ice cream sandwich
Pineapple and polenta upside down cake
Valrhona chocolate dipped strawberries

SOAK

To Finish

Wagyu beef and pepper chipolatas served with homemade tomato relish
Mini Moroccan spiced lamb burgers, Spiced onions, Harissa yoghurt in a fennel seed bun
Little Spanish pork and chorizo skewers with smoked paprika salt and aioli
French Roquefort, Millawa ripe brie and Maffra cloth aged cheddar with muscatels, plum paste, fig and anise bread and celery crackers

The Flemington menu includes the following items per person: 2 brunch items, 1 entrée, 5 BBQ items, 3 salads, 3 sweet items and 4 soak items per person



BEVERAGE PACKAGES

Please select one of the following beverage packages to compliment your daily menus. Note, these are only available to staffed sites.

Package One - \$55.00 PP

Yellowglen Vintage Leila Sparkling Sauvignon Blanc

Squealing Pig Sauvignon Blanc
T'Gallant Juliet Pinot Grigio
Ingoldby Cabernet Sauvignon
T'Gallant Juliet Pinot Noir

Classic Blonde
Boag's Draught
5 Seeds Cider
James Boag's Premium Light

Spring Valley Orange Juice (100%)
Cool Ridge Mineral Water

Pepsi Cola
Pepsi Max (Sugarless)
Schweppes Lemonade
Solo Lemon Squash
Schweppes Sparkling Mineral Water

Package Two - \$65.00 PP

Yellowglen Vintage Pinot Chardonnay

Matua Valley First Frost Sauvignon Blanc
Ingoldby Chardonnay
Annie's Lane Rose
Coldstream Hills Varietal Pinot Noir
Pepperjack Shiraz

Heineken
James Boag's Premium
Classic Blonde
5 Seeds Cider
James Boag's Premium Light

Selection of Basic Spirits with mixers

Spring Valley Orange Juice
Cool Ridge Mineral Water

Pepsi Cola
Pepsi Max (Sugarless)
Schweppes Lemonade
Solo Lemon Squash
Schweppes Sparkling Mineral Water

Package Three - \$75.00 PP

Coldstream Hills Sparkling

Devil's Lair Margaret River Sauvignon Blanc
Coldstream Hills Chardonnay
St. Huberts Pinot Noir
Saltram Mamre Brook Shiraz

Heineken
James Boag's Premium
5 Seeds Cider
Boag's Pure
James Boags Premium Light

Selection of Basic Spirits with mixers

Spring Valley Orange Juice
Cool Ridge Mineral Water

Pepsi Cola
Pepsi Max (Sugarless)
Schweppes Lemonade
Solo Lemon Squash
Schweppes Sparkling Mineral Water

Upgrades

G.H.Mumm Cordon Rouge - \$112.00 per bottle

G.H.Mumm Cordon Rouge - \$55.00 per person

Seppelt Salinger - \$12.00 per person

Imported beers (Kirin) - \$10.00 per person

Cocktails

Pimms- \$14 PP

Mocktail

Rowland's Home Made Lemonade - \$5.00 per mocktail
Tangy old fashioned lemonade served over ice with fresh mint

Further suggestions for delicious cocktails and mocktails are available upon request.

Additional glassware hire is required to execute these cocktails/mocktails.

ADDITIONAL INFORMATION

Staffing

Staff are provided based on a minimum four (4) hour period per day and are charged at the following rate:

Derby & Stakes ~ \$45.00 per hour

Cup ~ \$59.00 per hour

Oaks ~ \$43.00 per hour

Staff will be dressed in a white t-shirt, black pants and a charcoal bib apron.

Equipment - Harry The Hirer

There are certain equipment requirements that we will require for catering purposes. These include the possible hire of a BBQ, trestles, linen, bar equipment, glassware, cutlery and crockery.

We will book the catering equipment requirements upon confirmation of your menu and guests numbers.

Harry the Hirer will invoice you directly and require payment prior to the event.

Please note Harry the Hirer are currently finalising their prices. Once they are released we will provide you with a detailed quote.

Race books

Please advise if you would like us to order and deliver race books to your site each race day morning.

Please allow:

\$8.00 per race book for Derby, Oaks and Stakes Day

\$10.00 per race book on Melbourne Cup Day



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For all car park catering bookings and further information please contact:

EDWINA DRUMMOND MORAY - CATERING & EVENTS EXECUTIVE

Telephone: 03 9825 0000

Fax: 03 9825 1221

Email: edwinadm@peterrowland.com.au